



HOLIDAY

Catering Menu

UPDATED 2025

19 Vendue Range
Historic Downtown Charleston SC

HOLIDAY DINNER

Plated



\$75 per person | For groups under 30, guests will order tableside based on the menu below.
For groups over 30, guests will pre-order their selections. A guaranteed list with final selections for each guest will be required 5 business days prior to the event.*

3 COURSE MENU

Guests Will Order From Your Selection Of:
2 Appetizers, Soup & Salad Options
3 Entree Options
2 Dessert Options

FIRST COURSE

APPETIZERS, SOUPS & SALADS

SHE-CRAB SOUP

lump crab, amontillado sherry, fresh herbs

ROASTED BEET SALAD

arugula, roasted beets, house-made ricotta,
roasted pecans, honey crisp apple,
fresh horseradish, honey-cider vinaigrette

WILD MUSHROOM ARANCINI

parmesan, chive, truffle aioli

TOSSED SALAD

mixed greens, candied walnuts, feta,
cranberries, blood orange vinaigrette

SECOND COURSE

ENTREES

STUFFED PORK LOIN

mushrooms, spinach, gruyère

GRILLED CHICKEN BREAST

green pea risotto, roasted carrots & parsnips,
chicken velouté

RED WINE BRAISED SHORT RIBS

benton's bacon lardons, rainbow carrots,
cippolini onions, buttermilk-chive mashed potatoes

SHRIMP & GRITS

marsh hen mill grits, shrimp, andouille sausage,
onion, bell papper, tasso ham gravy

CAULIFLOWER STEAK

saffron couscous, yuzu corn velouté,
chimichurri, rockert salad

PAN SEARED BASS

edamame, carrot purée, citrus beurre blanc

THIRD COURSE

DESSERT

WHITE CHOCOLATE PANNA COTTA

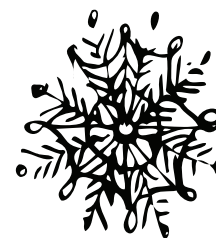
pear compote, almond crumble

PUMPKIN CHEESECAKE

spiced whipped cream

FLOURLESS CHOCOLATE CAKE

fruit coulis, vanilla bean whipped cream



*If the guest list with selections is not received within 5 business days of the event, or changes are made to guest count or selections within 72 hours of the event, additional fees may apply. | Prepared Foods are taxed at 11%. Prices are exclusive of a 22% service charge that is taxed at 9%.

FESTIVE FEAST

Dinner Buffet



\$80 per person | 25 guest minimum | Available to groups of less than 25 with an additional charge

APPETIZERS

SPINACH SALAD

blue cheese, cranberries, pecans,
blood orange vinaigrette

POTATO LEEK SOUP

herb croutons, bacon

CRAB CAKES

whole grain brandy mustard sauce, pepper jelly

DESSERTS

SPICED APPLE COBBLER

cranberry, cinnamon, orange zest

FLOURLESS CHOCOLATE CAKE

fruit coulis, vanilla bean whipped cream

ENTREES & SIDES

RED WINE BRAISED SHORT RIBS

benton's bacon lardons, rainbow carrots,
cippolini onions

BLACKENED SALMON

lemon butter, capers

SHRIMP & GRITS

marsh hen mill grits, shrimp, andouille sausage,
onion, bell pepper, tasso ham gravy

MASHED POTATOES

buttermilk, chives

GREEN BEANS

garlic, parmesan, pine nuts



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